

Operation Manual



KLG 231 HG Picture

Electrical Doner Kebab Grill – Top Motor Series
Moving Body & Thermal Glass

KLG 230-HG, KLG 231-HG, KLG 232-HG

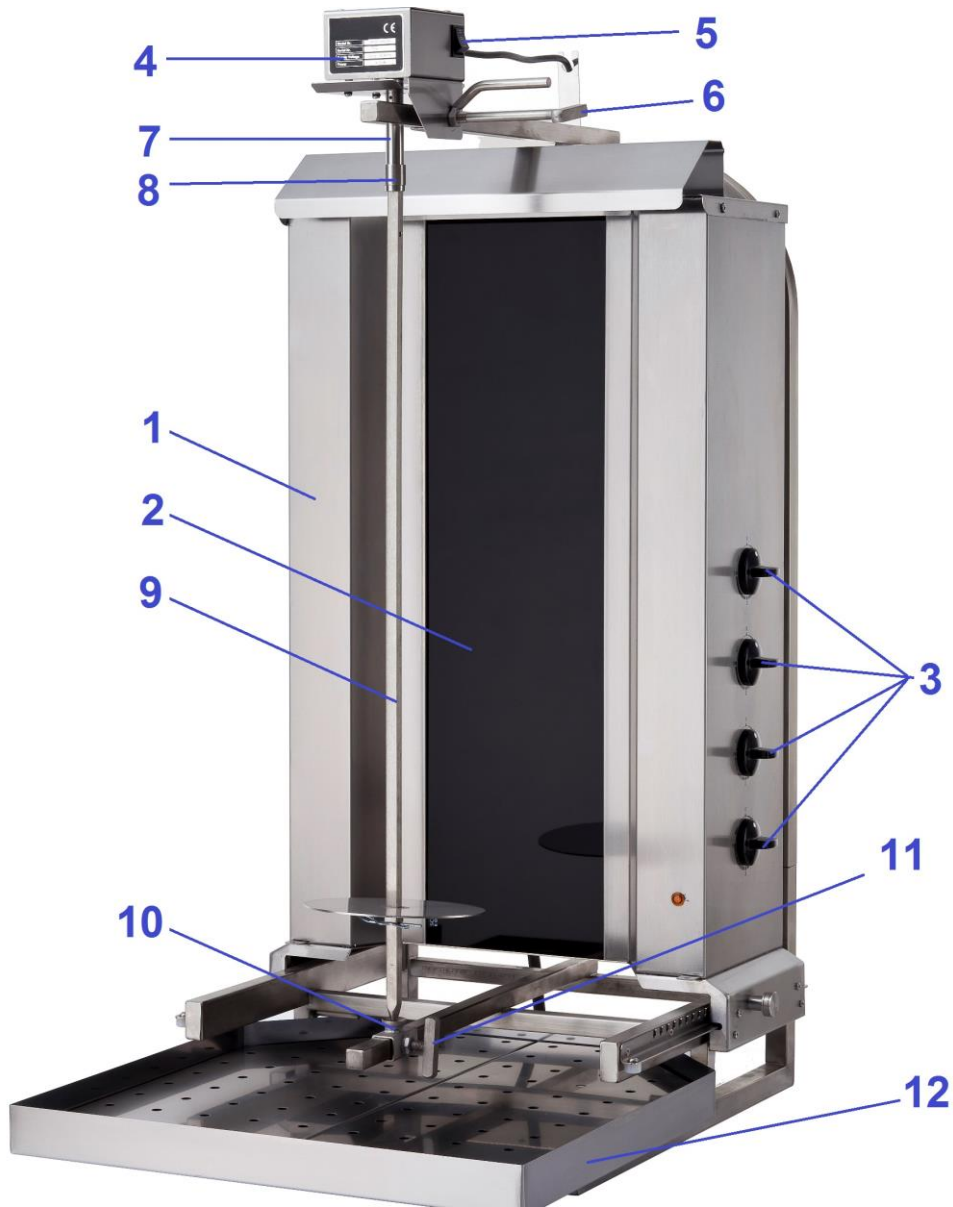
To avoid the risk of accidents or damage to the appliance it is **essential** to read this operation manual before it is installed or used.

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Presentation of Appliance

Electrical Doner Kebab Grill – Top Motor & Moving Body
KLG 230-HG, KLG 231-HG, KLG 232-HG



KLG 231-HG Picture

1. Fixed Frame
2. Heater Mechanism (RADIANT) and Thermal Glass
3. Heater Mechanism, On / Off Key
4. Motor Body
5. Motor Control Key
6. Motor Body Fixing Lever
7. Motor Sledge Profile
8. Upper-Skewer Lock Mechanism
9. Sword (Skewer)
10. Bottom-Skewer Lock Mechanism
11. Bottom Fixing Lever
12. Kebab Meal Tray & Strainers

Presentation of Appliance

Appliance Name : Electrical Doner Kebab Grill (Top Motor)
Model No : KLG 230-HG, KLG 231-HG, KLG 232-HG

Definition of the appliance:

Electrical Doner Grill used for grilling foods such as meat wrapped around spits for Doner Kebab, etc. The appliance features; Robax Color S thermal glass, top motor and stainless steel body frame.

Picture of the appliance:



KLG 231-HG Picture

Working principle of the appliance:



For heating, electricity is used to power the appliance. Rotating process of Doner kebab spits are ensured by reversible Motor. Doner kebab meat is closed up by upper and lower-Skewer Lock Mechanism.

Safety Recommendations and Advices

**These instructions are valid if only country code seen on appliance.
If country code does not exist on appliance, please refer to valid technical documents in order to arrange appliance in accordance with the technical requirements of the country of use.**

Mounting and Connection



- Make electric connection of your equipment in compliance with EN 60335-1 and EN 60335-2-38.
- Ground your equipment in compliance with EN 60335-1 standards and ensure maintenance of the grounding.  
- Electric safety of the equipment may be ensured only by means of protected cable system in accordance with the rules. It is very important to perform this essential safety measure. If you are suspicious, you have the installation controlled by a professional electrician. The manufacturing firm is not responsible for any damages that may arise from a missing or broken fuse cable.
- When performing electric connection of the equipment, never use an extension cable. Equipment safety cannot be realized with extension cable.
- Do not use your equipment in multi-plug socket media.
- Before installation of your equipment, make sure that there is no visible damage. Do not install or use any damaged equipment.
- Before connection of your equipment, make sure that the data on the manufacturer's plate comply with the specifications of mains (insurance, voltage and frequency) you use. If you hesitate, please consult a qualified electrician.
- If the main cord is damaged, it must be replaced by ADEXA; a service center authorised by ADEXA or similarly qualified persons in order to avoid a hazard.
- Defective parts may only be replaced by original ADEXA spare parts. We as manufacturer may only assure that you shall operate your equipment with these parts completely in safe.
- The manufacturing firm is not responsible for any damages that maybe caused by improper mounting or connection of the equipment.


Rules of Operation

- Please read carefully the Operation Manual before first operation. Thus you shall both protect yourself and prevent the equipment from being damaged.
- Use the equipment only in mounted state. Thus you will avoid of contact with electric-conducting parts of the equipment.
- Use the equipment only on a flat surface.
- Use the equipment only for grilling Doner Kebab meat. The manufacturing firm is not responsible for any defect or damage arising from use of the equipment for any other purpose.

Safety Recommendations and Advices

Protecting Appliance against Damage



- While installing the appliance, protect Heater Mechanism On-Off Key (3.), Motor Control Key (6.), Thermal Glass (4.) and Outlet Cable Protection Sleeve from any possible strokes.
 - Do not slide “Moving Body Frame” forwards and backwards fast and sharply.
 - Caution: Since surfaces of Moving Body Frame, Sword, Above-Sword Lock Mechanism, Sledge Profile and Thermal Glass are hot, there is a risk of burning! Clean this area after it is cool.
- 
- Prevent any metal and similar parts entering into the ventilating openings on the appliance body as they may give damage to electric parts.
 - Do not splash water and/or oil when Thermal Glass is hot. Clean Thermal Glass gently after it is cool.
 - While cleaning Thermal Glass, do not use abrasive cleaning agent.
 - Immediately clean any dirt that may occur on the surfaces of the appliance to prevent them from burning and sticking on the surface.
 - Never use pressure water and steam cleaning tools. Such cleaning materials may give damage to the appliance.
 - When moving the appliance, wrap it up with folio for protection against dust.

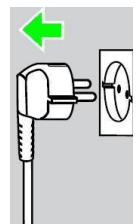
Protection against Burning



- Thermal Glass, Moving Body Frame and adjoining areas get hot during use and remain so for a certain time after switching off. Consequently, the place for using the appliance should not be accessible by customers and children, except for the user.
- Burning risk! While using your appliance, protect your hands with heat-resistant gloves. Additionally, make sure that they are not wet or damp, as dampness and wetness increase the heat conductance of the gloves. Your hands may burn.

In Case of Trouble

- In case of any trouble with your appliance, switch off your appliance and fuse, disconnect the power cable from the mains socket and call Customer Services. Make sure that electric connection is not made till completion of the repair process.
- All repair operations should be performed by Authorized Service Center. Any repairs to be performed by persons other than Authorized Service Centers may cause personal injury and appliance damage. Repairs should be performed by ADEXA Authorized Service Center during warranty period. Otherwise, repair of troubles that may subsequently occur shall not be covered by the warranty.



Things to be done Before First Operation


Preliminary Information

- Keep Operation Manual and give it to the next owner of the equipment after you.
- Control the equipment before installation for any visible damages. Do not install or use any damaged equipment.

Packaging

- Packaging protects the equipment against possible damages during transportation. This packaging has been made of recycled material. That the packaging material is made of recycled material both ensures saving on raw material and reduces quantity of waste. If you want to dispose the packaging material yourself, please call the nearest recycling center.

Movement, Transportation and Storage

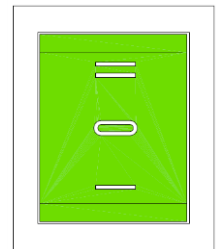
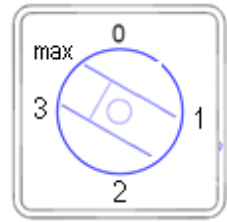
- If you need to transport the equipment, then move it in its original container and comply with the movement marks on the container.
- If the original container of the equipment is not available, fix the moving parts (Sword (or skewer), fixing handle, kebab meal tray and motor body) by using tape against their playing their places during transportation.
- Take measure against any possible strokes to Heater Mechanism On/Off Keys, Motor Body, Cable Outlet Sleeve, Thermal Glass, and other surfaces. Do not put any load on the equipment heavier than the latter.
- Keep the product in normal position during movement.
- If the equipment shall not be used or kept for sale for extended time, store it indoor in dry, dust- and damp-free conditions. 

First Cleaning and First Heating

- Before first operation, remove nylon on your equipment and wipe inner and outer parts with a damp cloth and then wipe dry.
- Do not use detergent for wiping operation.
- A temporary odour and smoke may occur at the heated parts of your equipment during first heating.
- Odour and any possible smoke shall disappear soon. Odour and smoke do not indicate incorrect connection or defective equipment.

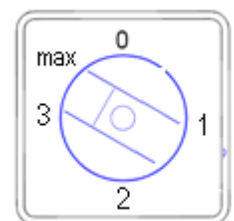
Switching On/Off

- The Heaters work independently.
- The heaters (Radian) are turn on by On/Off Keys (3.) on the fixed frame.
- To turn the key on, turn and bring it to 1 , 2 , 3 or max position.
- To burn them at the lowest heat, turn it to “1” position. Radiants turns off and then on automatically in short time intervals.
- To burn them with longer time intervals comparatively to “1” position, turn and bring it to “2” or “3” position.
- Bring the keys to “max” position for a continuous use.
- To turn the key off, turn and bring it to “O” position.
- To turn Doner kebab meat around, turn on and off the motor -located in Motor Sledge Profile (7.) - “5. By Control Key” (See Page 3).
- To turn the motor on, bring the key to " I " or " II " position. These positions show right or left rotation direction.
- To turn the motor off, bring the key to " 0 " position.

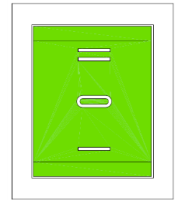
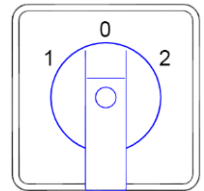
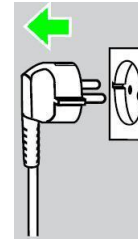


Operation

- Ensure that electric connection of the equipment is done in accordance with relevant standards.
- Fix the Bottom-Skewer Lock Mechanism (10.) by means of a fixing handle (11.) in a position where Doner kebab meat will be inserted.
- Before inserting Skewer, fix the Upper Skewer Lock Mechanism (8.) on Sledge Profile (7.) in a middle position.
- Put Skewer (9.) on the Bottom-Skewer Lock Mechanism (10.) in position as Doner kebab is inserted on in, and switch off upper skewer lock mechanism (8.).
- To turn the key on, turn and bring it to 1 , 2 , 3 or max position.
- To burn them at the lowest heat, turn it to “1” position. Radiants turns off and then on automatically in short time intervals.
- To burn them with longer time intervals comparatively to “1” position, turn and bring it to “2” or “3” position.
- Bring the keys to “max” position for a continuous use.
- To turn the key off, turn and bring it to “O” position.
- Other heaters are fired also in same way depending on quantity of Doner meat.
- To close up Doner kebab meat to heaters; loose fixing handles (6.;11.), and move skewer lock mechanism (10.;8.) toward heaters. After releasing mechanism in a position as you desire, tighten fixing handle again.
- To turn Doner kebab meat, switch on Motor Control Key (5.) on Motor Body (4.). It is brought to Position "I" or Position "II" according to turning direction.
- If it is required to operate heaters at low heat, turn On-Off Key (3.) of Heater Mechanism, and bring it “1” position.

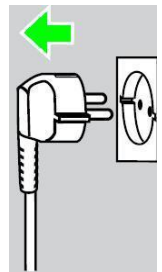


- When Doner grilling is completed, turn and bring On/Off Key (3.) of Heater Mechanism to “0” position.
- When Doner grilling is completed; to stop the skewer (or Doner kebab meat) bring the Motor Control Key (5.) to “0” position.
- When the equipment is not used for a long time, turn On-Off Key (3.) of Heater Mechanism to “off” position, and unplug it.



Cleaning and Maintenance

- Disconnect the plug of the equipment (or motor) from the mains socket.
- Ensure that all switches are off.
- First allow the equipment to get cool. Clean any rough dirt by use of a dry cloth.
- Do not pour used oil into the sink.
- If applicable, you can put the bottle in the bin for non-compostable waste (not in the compostable waste bin) or dispose of them in accordance with the regulations in your country.
- Clean by use of a warm soap cloth.
- Never use steam and water pressured cleaning instrument to clean the equipment. Pressure steam and water may enter the electric-conducting sections, causing damages. The manufacturing firm is not responsible for any resulting damages.
- Do not use cleaning agents such as stain remover and anti-corrosive agent that have abrasive effects and sponges with hard surface.
- After each wet cleaning operation, wipe your equipment dry with a clean cloth definitely.
- Never use chemicals or steel cleaning materials. Wipe any dirt immediately. Long-remaining dirt may give damage to the surface.
- Clean your equipment regularly, if possible, after each Doner kebab making process.



Troubleshooting

- Equipment should be repaired only by Authorized Service Center. Any improper repair operations to be performed by non-authorized service people may cause risk for the user.

Troubleshooting

Problem	Possible Cause	Solution
* Appliance does not heat or burners do not operate	* The main fuse blown.	* Check the main fuse.
	* The On/Off Key is off.	* Turn the On/Off Key on.
	* Heating element is out of order. * The On/Off Key is out of order. * Circuit System is out of order.	* Switch off the fuse. * Turn all "On/Off Key" of Heater Mechanism off. * Please contact our Customer Service Team.
* Appliance heats low	* The On/Off Key is at the low heat.	* Turn and bring "On/Off Key" to normal heat.
* Thermal Glass was broken.	* Glass exposed to any impact. * Water or Oil was splashed when Thermal Glass is hot.	* Turn all "On-Off Key" of Heater Mechanism off. * Please contact our Customer Relation Team.
* Motor does not work	* The motor control key is out of order * Motor is out of order	* Check the main fuse. * Turn the motor control key off. * Unplug the appliance. * Turn the all switch off. * Please contact our Customer Service Team.

Technical Features

Electric Connection



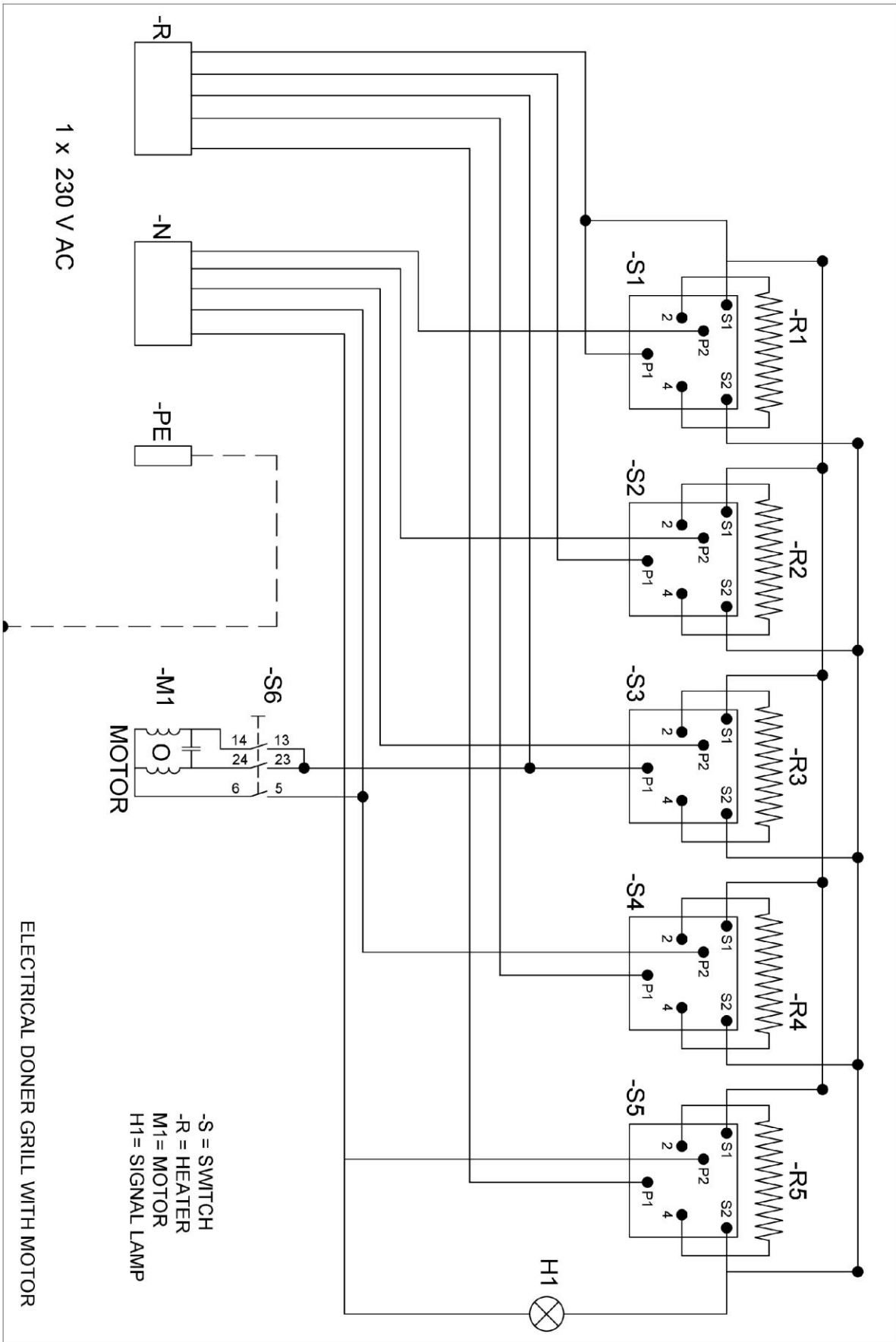
- Electric connection of the equipment should be performed by qualified electrician. Such commissioned electrician should be informed about rules and additional sanctions imposed by local power distribution companies in your country and strictly observe such rules.
- Electric connection of the equipment should be performed by authorized and qualified electrician in accordance with EN 60335 standard.
- Voltage 230 V / 50Hz
- Ground your equipment definitely.



Technical Specification

	KLG 170 (3 Burners)	KLG 171 (4 Burners)	KLG 172 (5 Burners)
Height	900 mm	1065 mm	1230 mm
Width	550 mm	550 mm	550 mm
Depth	715 mm	715 mm	715 mm
Weight	35 kg	40 kg	45 kg
Voltage	400V/50 Hz	400V/50 Hz	400V/50 Hz
Power	5,40 kW	7,20 kW	9,00 kW

Electric circuit diagram





Customer Services

- Service operation is performed at the plant facility.

Service Center Address:

ADEXA DIRECT LIMITED

GROUND FLOOR, UNIT 1 JAYCEE HOUSE
214 PURLEY WAY. CROYDON, CR0 4XG.UK.

M.+44 74 1107 0110

www.adexa.co.uk

Firm Address:

ADEXA DIRECT LIMITED

GROUND FLOOR, UNIT 1 JAYCEE HOUSE
214 PURLEY WAY. CROYDON, CR0 4XG.UK.

M.+44 74 1107 0110

www.adexa.co.uk

Warning sign



Warning



Hot



Glove



Upwards



Potential Grounding



Fragile



Protect from humidity



Grounding



Electric

WARRANTY

The appliance is guaranteed for 1 (ONE) year from the date of delivery of the appliance against defects in production, workmanship and assembling only if appliance is used in accordance with the instructions written in user manual and repaired only by a service person authorized by ADEXA.

This guarantee is only valid if all the instructions, obligation and responsibility written for user in user manual and this form followed by user.

Our company is free to choose the repair methods to be applied and determination of replacement parts.

Repair places are authorized service workshops or our factory. Guarantee procedures only starts after reporting of fault and deliver the product to these repair places.

All transport, cargo, and related expenses occur when sending the appliance to our authorized service workshops or to our factory for repair and from our authorized service workshops or factory to customer after the necessary repairs and also possible damage that may occur during shipping have to be covered by the customer.

This warranty does not cover damage arising for misuse of the appliance as well as following points;

1. This warranty does not cover damage arising because of user mistakes.
2. This warranty does not cover damage arising during transportation, installation or while moving the Product, or to any transportation costs of the Product or any parts thereof to and from the owner, unless otherwise specified in these warranty conditions.
3. The warranty will not apply if damage, malfunction or failure resulting from use on an incorrect voltage, power surges and voltage dips, voltage supply problems, use of defective or incompatible accessories, failure to ground, exposure to abnormally corrosive conditions or foreign object in the Product.
4. The warranty will not apply if damage, malfunction or failure resulting from fire or thunderstorm activity,
5. The warranty will not apply if damage, malfunction or failure resulting from alterations, accident, misuse, abuse, damaging synthetic chemical liquid spillage, improper installation or operation, lack of reasonable care, loss of parts, tampering or attempted repair by a person not authorized by ADEXA.
6. The warranty does not cover normal wear of the Product or parts and the parts that could be used as spare parts.
7. The warranty will not apply if damage, malfunction or failure resulting from use against the instructions written in user manual and repaired only by a service person authorized by ADEXA.

The warranty will not apply if the factory-applied serial number has been altered or removed from the Product.

The responsibility of perfection and giving the warranty to customer belongs to seller, dealer or agent who sells the appliance to the customer.

Delivery Date, Place:

Address:

Date Invoice No:

Seller Company Name:

Phone-Fax:

Seller Company (Stamp and Signature):